

## Alexandria Gazette.

WEDNESDAY EVENING, SEPT. 30, 1893

**DOES AGE IMPROVE FLOUR?**—British grain and milling journals have been discussing the question "Does age improve flour?" The conclusion is that flour fresh from the mill is in its best state. Flour left in bins or barrels for weeks or months, they say, undergoes a change, but for the worse. They are the results of partial decomposition and of absorption from surroundings. Flour is a great absorber, and housekeepers cannot be too careful in keeping the flour barrel away from any impure or mellowing atmosphere.

Flour may be aged exactly as cheese is aged, says the *Milling World*, but flour that is "high" from absorption, from the weakening of its gluten and from the growth of bacteria, is certainly not improved. Bakers say that flour is more easily handled and makes the best and longest-keeping bread when it is newest. Much that is called improvement is simply a matter of taste to the consumer. One likes fresh butter and new cheese, while another prefers rancid butter and high cheese. Just the same way age "improves" flour by changes that introduce new features. There was formerly a belief among housekeepers that flour keeps better by being unpacked, and many kept chests into which the barrel of flour was emptied as soon as it was opened.

## SOCIETY DIRECTORY.

Knights Templar, Old Dominion Commandery meets every third Friday of each month at Masonic Temple.

Royal Arch Chapter: Mount Vernon Royal Arch Chapter meets every first Friday of each month at Masonic Temple.

Alexandria-Washington Lodge of Masons meets on the second and fourth Thursdays of each month.

Andrew Jackson Lodge of Masons meets on the first and third Thursdays of each month.

Potomac Lodge of Odd Fellows, No. 38 meets in their hall, on north Columbus street every Friday night.

Sacred Lodge I. O. O. F., No. 46, meets in their hall, on King street, every Tuesday night.

Encampment, No. 6, meets every second and fourth Monday at Odd Fellows Hall, north Columbus street.

Mechanics Lodge Knights of Pythias, No. 3, meets every Thursday night in Pythian Hall, north Pitt street.

Alexandria Lodge K. of P., No. 73, meets Wednesday nights at Sarcophagi Hall, King street.

Woman's Tent Societies meets in Sarcophagi Hall every Friday night.

Golden Light Lodge of Good Templars meets in their hall, on south Fairfax street every Tuesday evening.

Talisman Lodge Good Templars meets every Monday night in Pythian Hall, north Pitt street.

Junior Order Rechabites meets every Monday night at Good Templars' hall, south Fairfax street.

Refuge Council, Sons of Jonadab, No. 12 meets every Monday night at Sarcophagi Hall.

Pythian Temple meets every Saturday afternoon at Good Templars' Hall south Fairfax street.

Champion Castle, No. 5, Knights of Golden Eagle meets every Wednesday night at Good Templars' hall, south Fairfax street.

Alexandria Council Royal Arcanum meets in Potomac Hall room, north Columbus street, second and fourth Tuesday.

Belle Haven Lodge Knights of Honor meet every first and third Tuesday in Potomac Hall room, north Columbus street.

Robert Andrews Division Brotherhood of Locomotive Engineers meets first and third Sunday in Potomac Hall room.

Oscoda Tribe of Red Men, No. 1, meet every Thursday night in Sarcophagi Hall.

Alexandria Council Royal Arcanum meets every Sunday night in St. Mary's Hall, corner Royal and Wolfe streets.

Young Men's Sociality Lyceum meets every Sunday night in their hall on Duke street.

Lafayette Lodge, No. 11, Independent Order Mechanics meets Wednesday night at Pythian Hall, north Pitt street.

Alexandria Council, No. 33, Jr. O. U. A. M. meets Thursdays at Washington Hall, King street.

Kathbone Division, Uniform Rank K. of P. meets every other Wednesday at Pythian Hall, north Pitt street.

Confederate Veterans meet first Monday night in each month at Columbia Engine House.

Sons of Confederate Veterans meet first Wednesday in each month.

Mount Vernon Court, No. 7713, A. O. F. of A. meet every Tuesday night at Pythian Hall, north Pitt street.

I. O. B. B. meets first Monday in each month.

Beth-El Congregation meets first Sunday of every quarter.

Opening and Closing of the Mails.

Northern mails close at 7:30 and 9:50 a. m. 12:30, 6:30 and 8:45 p. m. Open at 8:00 a. m., 12:00 m. and 6:30 p. m.

Southwestern mails via Charlottesville, close at 7:50 and 11:00 a. m. and 8:45 p. m. Open at 8:00 a. m. and 3:00 p. m.

Cheapeake and Ohio mails close at 1:50 p. m. and 8:45 p. m. Open at 8:00 a. m. and 3:00 p. m.

Southern mails, via Richmond, close at 10:45 a. m. and 3:30 and 8:45 p. m. Open at 8:00 a. m. and 12:30 p. m.

Manassas Division mails close at 7:50 a. m. and 4:30 p. m. Open at 9:00 a. m.

Alexandria and Round Hill mails close at 8:40 a. m. and 4:00 p. m. Open at 9:00 a. m. and 5:40 p. m.

Western mails close at 9:45 a. m. and 12:30 p. m. Open at 8:00 a. m. and 1:00 p. m.

Washington mails close at 7:30 and 9:50 a. m. and 12:30, 4:40, 6:30 and 8:45 p. m.

Open at 8:00 and 10:00 a. m., 12:00 m. and 3:30 and 6:30 p. m.

Office Hours—Open at 8:00 a. m. Close at 5:30 p. m. Open at 6:30 p. m. Close at 7:00 p. m.

Sunday Hours—Open at 9:00 a. m. Close at 9:30 a. m.

Carriers' Schedule—Collections made at 6:30 and 10:00 a. m. and 12:30, 3:00 and 6:45 p. m.

Deliveries made at 8:00 a. m., 12:00 m. and 5:00 p. m.

Sunday—Carriers' window open at 9:00 and close at 9:30 a. m.

**PROFESSIONAL.**

**D. J. HOWELL,**

Civil Engineer & Landscape Architect

National Union Building (Telephone 704),

WASHINGTON, D. C.

Alexandria office (telephone 2), N. Fairfax street, near King.

Subdivisions, Topographical Surveys, Superintendence and Plans for Construction of Roads, Railroads and Bridges.

Municipal Work and Estimates

nov12 ly

**H. C. GRAVES,**

CITY SURVEYOR,

CIVIL & TOPOGRAPHICAL ENGINEER.

Retracting property lines, railroads surveyed, town sites laid out, levels for drainage given.

Satisfaction guaranteed. Has located at

NOS. 309 and 311 KING STREET

(O'Neal & Lunt's Real Estate Exchange), where he can be seen in person or reached by letter.

nov9

**A LARGE ASSORTMENT OF GING**

HAMS, apron and dress styles, for 5c per yard, just received by

**AMOS B. SLAYMAKER.**

OUTING reduced from 8c to 6 1/2c per yard, at

**AMOS B. SLAYMAKER'S.**

## MEDICINAL.

ALEXANDRIA GAZETTE AND VIRGINIA ADVERTISER.

WEDNESDAY EVENING, SEPT. 30, 1893

DOES AGE IMPROVE FLOUR?

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The conclusion is that flour fresh from the mill is in its best state.

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They are the results of partial decomposition and of absorption from surroundings.

Flour is a great absorber, and housekeepers cannot be too careful in keeping the flour barrel away from any impure or mellowing atmosphere.

Flour may be aged exactly as cheese is aged, says the *Milling World*, but flour that is "high" from absorption, from the weakening of its gluten and from the growth of bacteria, is certainly not improved.

Bakers say that flour is more easily handled and makes the best and longest-keeping bread when it is newest.

Much that is called improvement is simply a matter of taste to the consumer.

One likes fresh butter and new cheese, while another prefers rancid butter and high cheese.

Just the same way age "improves" flour by changes that introduce new features.

There was formerly a belief among housekeepers that flour keeps better by being unpacked, and many kept chests into which the barrel of flour was emptied as soon as it was opened.

The use of "Castoria" is so universal and its merits so well known that it seems a work of supererogation to endorse it. Few are the intelligent families who do not keep Castoria within easy reach.

CARLOS MARTIN, D. D., New York City.

THE CENTAUR COMPANY, 77 MURRAY STREET, NEW YORK CITY.

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